

Highly purified and concentrated preparation of pectolytic enzymes

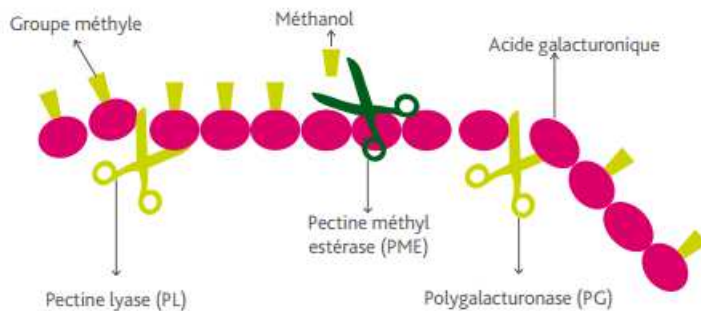
For fast and qualitative white and rosé must clarification

OENOLOGICAL USE

Aimed at must clarification **CLARIZYM** reduces pre-fermentation time, turbidity and viscosity.

CLARIZYM contains very low levels of cinamyl estérase activity (nFCE).

- **CLARIZYM** ensure optimal lees and burb compaction:
 - ✓ Increases racked volumes
 - ✓ Better aromatic precision on juices
 - ✓ Work time reduction
- Used in the press: improves free run juice and first pressing yields.



Schema: action of the main pectinases contained in **CLARIZYM on the pectolytic chains of grape juices.**

PROTOCOL FOR USE

Dissolve **CLARIZYM** in 10 times its weight of water. Ensure a good homogenisation during incorporation.

Active from 10 to 45°C, at the wine pH (2.9 to 4.0), and with usual levels of SO₂. Once diluted, the chilled preparation can be used within the following 6 to 8 hours.

DOSAGE AND PACKAGING

- Dosage : 0.5 to 2g/hL in white, 2 to 4g/hL in rosé.
- Packaging : 100g tins.

Store in original sealed packages in a cool (<20°C) dry and odour-free place.